

Wet Bottom Shoo-Fly Pie

1 cup brown sugar	1 teaspoon baking soda
1 cup molasses or corn syrup	1 tablespoon flour
1 egg	2 cups boiling water

Mix first 5 ingredients, add boiling water. Chill about 1/2 hour. While this is chilling, mix following:

2 cups flour	1/2 cup shortening
1 cup brown sugar	Pinch of salt
1 teaspoon baking powder	

Put crumb mixture in unbaked pie shell, pour liquid mixture on top. Bake 30-35 minutes at 375-400°F.

Fresh Blueberry Cream Pie

1 cup sour cream	1 9" graham cracker pie crust
2 tablespoons all purpose flour	3 tablespoons all purpose flour
3/4 cup sugar	3 tablespoons butter or margarine, softened
1 teaspoon vanilla extract	3 tablespoons chopped pecans or walnuts
1/4 teaspoon salt	
1 egg, beaten	
2 1/2 cups fresh blueberries	

Combine first 6 ingredients; beat 5 minutes at medium speed of electric mixer or until smooth. Fold in blueberries. Pour filling into graham cracker pie crust and bake at 400°F for 25 minutes.

Combine remaining ingredients, stirring well. Sprinkle over top of pie and bake an additional 10 minutes. Chill before serving. Makes one 9" pie.

German Sweet Chocolate Pie

1 package (4 oz.) Baker's German Sweet Chocolate	1/8 teaspoon salt
1/4 cup butter	2 eggs
1 2/3 cups (14 oz.) evaporated milk	1 teaspoon vanilla
1 1/2 cups sugar	1 unbaked 10" pie shell
3 tablespoons cornstarch	1 1/3 cups flake coconut
	1/2 cup chopped pecans

Melt chocolate with butter over low heat; stir until blended. Remove from heat; gradually blend in milk. Mix sugar, cornstarch, and salt thoroughly; beat in eggs and vanilla. Gradually blend in chocolate mixture. Pour into pie shell. Mix coconut and nuts; sprinkle over filling. Bake at 375°F for 45-50 minutes or until top is puffed and browned. (filling will be soft, but will set while cooling.) Cool 4 hours or more. Makes 10 to 12 servings.

If topping browns too quickly, cover loosely with aluminum foil during the last 15 minutes of baking to prevent overbrowning.